



Mimosa 8 - Bloody Mary 9

'Breid' Sourdough, House Butter 5.5

Nocellara Del Belice Olives 5.5

Sage & Apple Sausage Roll, Mushroom Ketchup 6.5

Crab Arancini, Black Garlic Aioli 8

Mushroom Orzotto, Pickled King Oyster, Pesto, Chervil, Vegetable Crisp 10

Beetroot, Goats Cheese, Raddichio Di Trevisio, Orange, Mint 10

Smoked Mackerel Pate, Celeriac Remoulade, Cornichons, Sourdough 10.5

Beetroot Cured Trout, Smoked Horseradish Cream, Amaranth, Lemon Dressing 11

Finocchiona Salami, Tapenade, Fennel Herb 10

Roast:

(Served with Yorkshire Pudding, Braised Red Cabbage, Purple Sprouting Broccoli, Glazed Carrot & Gravy)

Roast Pork Belly, Roast Potatoes & Apple Sauce 22

Top Rump Roast Beef, Pommes Anna & Horseradish Cream 23

800g Cote De Boeuf* (for 2-3) 78

Beetroot, Mushroom, Sweet Potato & Goats Cheese Wellington, Roast Potatoes 19

(Vegan option also available)

Cauliflower Cheese (for 2) 8

Apple Strudel, Crème Anglaise 9

Chocolate Torte, Orange Liqueur Cream, Griottines Cherry 9

Eton Mess, Winter Berries, Blackberry Coulis 9

Glazed Lemon Tart 9

Please inform us of any allergies or dietary requirements when ordering. Some of our egg and dairy products are unpasteurised.

**The. Cote de Boeuf is brined in the same container as pork products.*

Our meat comes from Swaledale in Yorkshire who support farmers of free-range animals focused on bringing native breeds back to the Yorkshire Dales. Our vegetables come from Natoora, with a focus on farmers working towards a more regenerative system, and Shrub, a collective of Regenerative farms in the South-East.

A discretionary service charge of 12.5% will be added to your bill. All prices include the VAT at the current rate.